

Faux Pâté on Bread

Ingredients: Two loaves (small diameter) French Bread
Olive oil
Garlic powder
½ pound Braunschweiger Liverwurst
½ pound bacon
4 tbsp butter
4 oz. cream cheese
½ small onion - grated
½ tbsp Worcestershire sauce
1/4 cup brown sugar
Parsley
Chopped pistachios (optional)

Preparation: Slice the French bread into 1/4" slices.

Cover the bottom of a frying pan with olive oil.

On medium high heat, toast the French bread slices in the olive oil.

Add oil as needed. Lightly sprinkle toasted slices with garlic powder.

Fry bacon crisp. Drain and crumble.

Add to the Braunschweiger the crumbled bacon, butter, cream cheese, grated onion, Worcestershire sauce, brown sugar and parsley.

Also pistachios, if wanted.

Form into a loose ball, and refrigerate for thirty minutes.

Spread the bread slices with pate and serve.